# Vegan Kimchi Recipe

**Ingredients** | **Quantity** | **Methods**
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Napa Cabbage, cored and separated into individual leaves | 1 lb | 1. Place cabbage leaves, daikon, and scallion greens in a large bowl and sprinkle with 2 tablespoons kosher salt. Toss to combine, cover, then let sit at room temperature until cabbage is wilted, at least 1 hour and up to 12. It should release about 1/4 to 1/2 cup liquid.
Daikon Radish | 1 small-4 oz | 2. Meanwhile, combine scallion whites, garlic, ginger, chili powder, miso paste, and sugar in the bowl of a food processor or blender. Process until rough paste is formed, about 30 seconds total, scraping down sides as necessary.
Scallions, greens roughly chopped (whites reserved separately) | 8 each | 3. Once cabbage is wilted, add chili mixture and turn to coat. Add 1 cup water to mixture. Taste liquid and add more salt as necessary (it should have the saltiness of sea water). Pack kimchi into mason jars, pressing down firmly to pack tightly and using a chopstick to release any air bubbles trapped in the bottom of the jar. Cover the kimchi with its liquid.
Kosher Salt | 8 cloves | 4. Seal the jars tightly and allow them to sit at cool room temperature for 24 hours, then transfer to the refrigerator. Allow to ferment at least 1 week before eating (see note). Kimchi will last for up to 1 month after opening. Alternatively, place directly in fridge after packing and taste daily starting after the first week until it's as sour as you like it. Consume within 1 month.
Garlic cloves | 2" knob |  
Ginger, peeled | 1/2 cup |  
Korean Chili Powder (kochukaru) | 2 T |  
White or Red Miso Paste | 1 T |  
Sugar |  